

Socré

Italy - Piedmont - Barbaresco (CN)



SOCRÉ

BARBARESCO - CUNEO - ITALIA



Ownership/Founders Piacentino Family

Start of Activity 2000

Vitiviculture Traditional

Hectares 9

Bottles produced 40.000

BARBARESCO RONCAGLIE

100% Nebbiolo

Production area: Piedmont, Barbaresco (CN)

Terrain: sabbioso-argilloso con esposizione sud/sud-est

Harvest: manual

Vinification: 12-15 months in 225-liter French oak barrels, one-third of which are new, and 12 months in 20-hectoliter large barrels

Refinement: further bottle aging for at least 12 months

Color: deep garnet red

Fragrance: Very elegant scent of violets with accompanying balsamic notes and cherry jam. With aging, the classic goudron of wines of character appears

Flavor: soft and persuasive, it continues in length with a dense and silky tannic texture

Alcoholic Grade: 14% vol

